

Rustic Apple Tart

SIMPLE RECIPE

Ingredients

- 2-3 lbs apples
- 1/3 cup sugar
- 1 tsp vanilla
- 1 tsp cinnamon
- 2 tbsp butter (melted)
- 1/8 tsp salt
- 1 egg (beaten)
- 2 tbsp sugar
- 1 pie crust



Directions

1. Make pie filling: In a large bowl peel, core, and thinly slice apples. There should be between 4-6 cups of sliced apples depending on how large of pie you are making. Add the sugar, vanilla, cinnamon, melted butter, and salt. Toss to mix.
2. Prepare pie crust as directed.
3. Line the baking sheet with parchment paper.
4. Place pie crust on a baking sheet, and pile apples in the center of the pie crust.
5. Gently fold the sides of the pie crust over the apples. The center of the apples will not be covered.
6. Brush the pleated dough evenly with the beaten egg. Sprinkle 2 tbsp sugar over the dough and apples.
7. Place in the fridge for 10 min
8. Meanwhile, heat the oven to 350 F
9. Bake for 55-65 minutes or until the apples are tender and the crust is golden. (There will be juice from the apples on the baking sheet.)